

OUR SUPPLIERS

**Seamus Hawkshaw
Family Butcher**
Mill Street, Westport, Co. Mayo

Padraic Kennedy Seafood
Westport, Co. Mayo

Joe Kelly's Organic Farm
Carrindine, Co. Mayo

Dozio's of Mayo
Carracastle, Ballaghaderreen, Co. Mayo

Killary Fjord Shellfish
Bunowen, Co. Galway

West-A-Wake Eggs
Gowelboy, Kiltimagh, Co. Mayo

Connacht Gold
Strandhill Road, Co. Sligo

McHale Meats
Knockraver, Castlebar, Co. Mayo

B&B Foods
Ballyhaunis, Co. Mayo

Kilshane House
Kilshane, Co. Tipperary

The tale of THE CURIOUS FISH

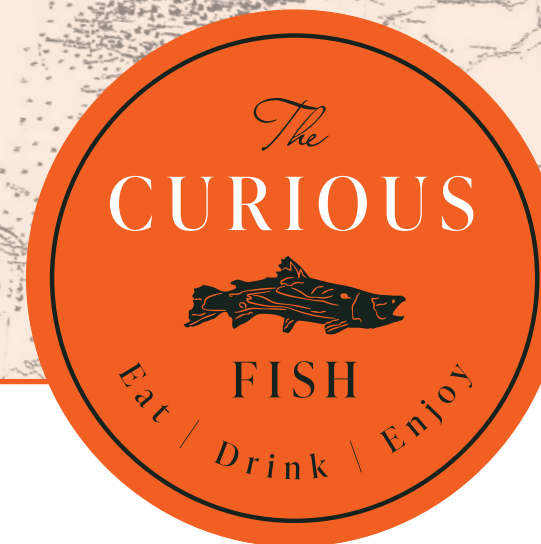
THE CURIOUS FISH is a celebration of the finest, freshest and most natural ingredients from land and sea, found on our very doorstep.

FEARGHAL O'NEILL, our classically trained Head Chef, draws inspiration from the dramatic seascape and bountiful terrain of the Wild Atlantic Way to create flavoursome, classic dishes with a contemporary Irish twist. The result is an ever-changing menu which meanders through the seasons.

Fearghal's food, a personal interpretation of the evolving and dynamic Westport landscape, is hand crafted in our kitchen using simple, honest and locally sourced artisanal ingredients.

If it's in season, it's on our menu.

Eat. Drink. Enjoy.



MENU

ALLERGENS

1 GLUTEN	4 FISH	7 DAIRY	10 MUSTARD	13 MOLLUSCS
2 CRUSTACEANS	5 PEANUT	8 NUTS	11 SESAME SEEDS	14 SULPHUR DIOXIDE
3 EGGS	6 SOYA	9 CELERY	12 LUPIN	
V VEGAN	AV AVAILABLE VEGAN	V VEGETARIAN	GF GLUTEN FREE	AGF AVAILABLE GLUTEN FREE

Please notify your server of any special dietary requirements. Our kitchen contains all allergens.

FREE WI-FI PASSWORD themariner2020



@thecuriousfish



@the.curiousfish



The Curious Fish

MILL STREET | WESTPORT | CO. MAYO | F28 W942 | TEL: 098 29200



We are passionate about our *food* and committed to **SUPPORTING LOCAL ARTISAN FOOD SUPPLIERS** throughout our menus.



Faillte Ireland

State of Affairs

TO START

THE CURIOUS ATLANTIC SEAFOOD CHOWDER €8.95

The finest local fish and shellfish, served with chef's homemade brown bread.

1,2,3,4,7,9,13,14 AGF

HOI SIN PULLED DUCK €10.50

Crisp pastry basket, slow cooked shredded duck, wasabi mayo, fresh coriander and toasted sesame seeds, served on a bed of organic local leaves. 1,3,11,14

KILLARY FJORD MUSSELS AND CLAMS €12.95 / €17.99

Kate O'Connor's fresh mussels and clams, pan fried in white wine, garlic, Connacht cream and fresh organic parsley, served with chef's homemade brown bread.

1,3,7,13,14 AGF

WEST OF IRELAND GOLDEN FRIED CHEESE €10.95

Dozio's Irish Furmagella Alpine style cheese, golden fried to a melting middle. Served with organic local leaves, house pickles and chef's own organic green tomato chutney. 3,7,14 V GF

GARLIC AND CHILLI PRAWNS €11.95

Wild Atlantic prawns cooked in a garlic and chilli butter, served with garlic bread. 1,2,7,14



SEASONAL SOUP OF THE DAY €5.95

Served with chef's homemade brown bread. 1,3,6,7,9,14 AGF V



We are *passionate* about our food and serve only **CERTIFIED IRISH BEEF** and **CHICKEN** across our menus.

SALADS

THE CURIOUS POWER SALAD €12.95

Grilled halloumi, quinoa, organic local leaves, organic beetroot, toasted walnuts, local tomatoes, house pickles, broad beans, juicy raisins, toasted mixed seeds and a homemade lemon dressing. 7,8,11,14 GF

- ▶ ADD PIRI-PIRI CHICKEN €3.50
- ▶ ADD ROAST CHICKEN €3.50
- ▶ ADD CHILLI PRAWNS 2 €4.00

CAESAR STYLE SALAD €11.95

Baby Gem leaves, Parmesan cheese, sun dried tomato, bacon lardons, crunchy garlic croutons and our own creamy Caesar dressing. 1,3,4,7,14 AGF



- ▶ ADD PIRI-PIRI CHICKEN €3.50
- ▶ ADD ROAST CHICKEN €3.50
- ▶ ADD HALLOUMI €2.80
- ▶ ADD CHILLI PRAWNS 2 €4.00

TO SHARE

THE CURIOUS SHARING PLATTER €35.95

- ▶ Panko calamari ▶ Cocktail sausages ▶ Garlic mushrooms
- ▶ Chicken bites ▶ Mozzarella cheese sticks ▶ Garlic bread ▶ Wasabi mayo
- ▶ Sweet chilli dip ▶ Garlic mayo ▶ Your choice of skin-on fresh chips **or** homemade spiced sweet potato wedges. 1,3,4,7,10,11,14

VEGETARIAN / VEGAN

PLANT BASED BURGER €15.95

Our homemade chickpea and mushroom based burger, beetroot bun, organic local leaves, house pickles, local tomato, homemade chilli and lime mayo, signature curious relish and skin-on fresh chips. 1,3,8,9,10,14 V V

PENNE ARRABBIATA €14.95

Chef's own tomato, garlic, chilli, organic flat leaf parsley, fresh organic basil, Parmesan cheese and roasted vegetable sauce, served with garlic bread. 1,7,9,14 V

ORGANIC VEGETABLE RISOTTO €14.95

Arborio rice, Parmesan cheese, seasonal organic vegetables and homemade basil oil. 7,9,14 V GF AV

MILD THAI MASSAMAN CURRY €15.95

An authentic, fragrant dish originating from northern Thailand, crafted in-house with sweet potato and red pepper. Served with basmati rice. 4,8,9,14 V V GF



FROM THE SEA

ATLANTIC FISH AND CHIPS €17.50

Fresh Atlantic catch of the day, prepared in-house with our own homemade batter, served with mashed peas, homemade tartar sauce, lemon wedge and skin-on fresh chips. 1,3,4,7,10,14

PAN FRIED ATLANTIC SALMON €20.50

Wild Atlantic salmon on a west coast crabmeat risotto, homemade red pepper coulis, Parmesan cheese and homemade fennel oil. 2,4,7,9,14 GF



RED PRAWN LINGUINI €18.50

Wild Atlantic prawns poached in a Connacht cream, fresh organic basil, sun dried tomato, Parmesan cheese and lemon sauce. 1,2,3,7,9,14

NATURAL SMOKED HADDOCK PIE €17.95

Smoked haddock, leeks, onions, celery, white wine and Connacht cream with a creamed potato and breadcrumb top, served with organic local leaves, house pickles and skin-on fresh chips. 3,4,7,9,14 GF

FROM THE LAND

HAWKSHAW'S 100% IRISH FLAME GRILLED STACKED BURGER €16.95

Brioche bun, organic local leaves, aged cheddar, beef tomato, crispy onion ring, homemade chilli and lime mayo, signature curious relish and skin-on fresh chips. 1,3,7,9,10,14

IRISH FLAME GRILLED STACKED CHICKEN FILLET BURGER €16.95

Brioche bun, organic local leaves, aged cheddar, beef tomato, crispy onion ring, homemade chilli and lime mayo, signature curious relish and skin-on fresh chips. 1,3,7,9,10,14



MILD THAI MASSAMAN CHICKEN CURRY €16.50

An authentic dish originating from northern Thailand, crafted in-house with Irish chicken, sweet potato and red pepper. Served with basmati rice. 4,8,9,14

HOMEMADE TRADITIONAL LASAGNE €14.95

Rich homemade bolognaise and creamy bechamel sauce, fresh herbs, organic local leaves, house pickles, garlic bread and skin-on fresh chips. 1,3,7,9,14

ROAST RACK OF IRISH BACON €16.95

On a pommery mustard mash, with organic kale and parsley velouté. 1,7,9,10,14



FROM THE GRILL

BLACK ANGUS 10oz PRIME IRISH RIB EYE STEAK €28.50

Sautéed onions, organic local leaves, house pickles, skin-on fresh chips, and a choice of our homemade sauces: green peppercorn, garlic butter **or** madeira jus. 7,9,14 GF

BLACK ANGUS 10oz PRIME IRISH SIRLOIN STEAK €25.50

Sautéed onions, organic local leaves, house pickles, skin-on fresh chips, and a choice of our homemade sauces: green peppercorn, garlic butter **or** madeira jus. 7,9,14 GF

▶ SURF YOUR TURF BY ADDING

KATE O'CONNOR'S KILLARY FJORD SURF CLAMS 13 €4.00



▶ REEF YOUR BEEF BY ADDING WILD ATLANTIC PRAWNS 2 €5.00



BLACK ANGUS STEAK SANDWICH €16.95

Chargrilled 6oz Black Angus prime Irish steak, homemade garlic and cracked pepper mayo and sautéed onions on a rustic style ciabatta. Served with organic local leaves, house pickles and skin-on fresh chips. 1,3,7,10,14

SIDES €3.50

- ▶ CURIOUS GREEN SALAD 14
- ▶ SKIN-ON FRESH CHIPS
- ▶ SEASONAL ORGANIC VEGETABLES 7
- ▶ CREAMED POTATO 7
- ▶ HOMEMADE SPICED SWEET POTATO WEDGES
- ▶ CRISPY ONION RINGS 1,3,7,14
- ▶ SAUTÉED MUSHROOMS 7
- ▶ GARLIC BREAD 1,7